Vibrio Control Plan HACCP Monitoring Record Effective May 19 - October 19, 2018

FACILITY:	DMF DEALER PERMIT #:
ADDRESS:	

HARVESTER DATE TIME AREA QUANTIF	HARVEST			QUANTITY	PROPER TAG			DEALER'S VEHICLE TEMP ≤ 45°F		OYSTERS COOLED ≤ 45°F			
		Y/N	TIME	Y/N	TIME	TEMP	DATE	TIME	TEMP	INITIALS			
123456	6/22/2018	10:25 AM	SC-61	10 x 100	Y	11:45 AM	Y	12:15 PM	39 ° F	6/22/2018	1:15 PM	41°F	EH
	ID#	ID# DATE	ID# DATE TIME	ID# DATE TIME AREA	ID# DATE TIME AREA	ID # DATE TIME AREA QUANTITY TAG Y/N	ID# DATE TIME AREA QUANTITY TAG ICIN	ID# DATE TIME AREA QUANTITY TAG ICING Y/N TIME Y/N	ID# DATE TIME AREA QUANTITY TAG ICING TEMP:	HARVESTER TARVEST QUANTITY TAG ICING TEMP ≤ 45°F	HARVESTER HARVEST QUANTITY TAG ICING TEMP ≤ 45°F OYST	HARVESTER HARVEST QUANTITY TAG ICING TEMP ≤ 45°F OYSTERS CONTINUE TEMP ≤ 45°F OYSTERS CONTINUE TEMP DATE TIME TEMP TEMP	HARVESTER HARVEST QUANTITY TAG ICING TEMP ≤ 45°F OYSTERS COOLED Y/N TIME Y/N TIME TEMP DATE TIME TEMP TE

Weekly Review by	Weekly Review Date
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